

2013 Symposium on Food Systems & Public Health May 15 - 17, 2013 at the Mission Inn Hotel

• 3649 Mission Inn Ave. Riverside CA 92501 •

www.missioninn.com • Phone 800-843-7755 or 951-784-0300 ext 850 Group Name: "Food Symposium" Group Code FOODS0514113

Rooms starting at \$84 State Room Rate until April 13, 2013 or sold out Register by completing the attached registration form or at www.californiafood.org REHS Continuing Education (CEUs) is included in the Registration Fee.

Your evaluation report must be turned in by May 17, 2013 to receive cert.

PARTICIPANT INFORMATION

Names of Participant(s) for name badges:

P.O. Box 2017, Cameron Park, CA 95682-2017

REHS#						
Compar	ny:					
Address	:					
City:	State:			Zip:		
Phone:()Fa	x: ()			
E-mail:_						
Space is Cancella	It must be made PRIOR to Food Symposis Limited - Please return with payment ation:\$75 cancellation fee before May all of payment: Please find my enclosed CHECK in CREDIT CARD (Please attach a coportion of the	NO LA 2, 2013 the amo	TER th 5pm. I ount o	an May 2, 3 No refunds f \$ I back of co	2013 for e	arly rate.
	Card #					
	Card holder Name: Card holder address if different than a					
	Authorized Signature:			Date		
Mail Pa	yment To: CAEHA, Attn: Sheryl Baldwi	n ww	w.Calif	orniafood.d	org	

Tax ID#94-1675492

Pre-Food Symposium events	Charge per item	Qty.	Total (\$)
May 15 th Wednesday 8:30-12pm	\$50.00 per Person		
Food Standards Training by CDPH	 Includes morning coffee service, 		
-Food Product Labeling	training & lunch in Music room		
-Standards of Identity for Jams,	from 12-1pm		
Jellies & Preserves			
May 15 th Wednesday 11-5pm \$50.00 per Person			
Temecula Valley Agricultural	 Includes transportation and box 		
Tour- Three farm stops	lunch. Leaves from Mission Inn		
May 15 th Wednesday 12-5pm	\$50.00 per Person		
UC Riverside Agricultural	 Includes Trolley ride and box 		
Research Center - Sustainable	lunch. Leaves from Mission Inn		
Programs and farm tour OR			
May 15 th Wednesday 1-5pm	\$50.00 per Person		
Food Safety on the Farm	 Includes coffee service, training & 		
Presented by CDFA	lunch in Music room from 12-1pm		
May 15 th Wednesday 6-9:30pm	\$35.00 per person		
Dinner & A Movie "Orange	 Includes dinner at Phood on Main 		
Sunrise" by Filmmaker/Director	and Movie at Culver Center within		
Peter Coonradt	walking distance from hotel.		

Food Symposium Registration	Registration Fee	
Per Participant Registration	\$245.00 Reg Fee by 5/2 (no CEUs)	
May 16 th & 17th Includes:	\$270.00 Reg Fee after 5/2 (no CEUs)	
May 16 th 8-5pm training -bk/lunch	\$270.00 Reg Fee by 5/2 (with REHS CEU	
May 16 th Taste of Local Fare 5-7	certificate after Symposium*)	
May 17 th 8-3pm training-bk/lunch	\$295.00 Reg Fee after 5/2 w REHS CEU	
May 16 th or 17 th Daily Registration	\$150.00 Daily Rate (what day?)	
May 16 th or 17 th Daily Reg w ceu's	\$175.00 Daily Rate with REHS ceu cert*	
Exhibitor Registration	Exhibitor Days Thursday & Friday only	
EXHIBITOR REGISTRATION	\$490 per Exhibit	
May 16 th & 17 th	Two Participant Registrations for	
Set-up May 15 th 8-5pm anytime	May 16-17	
before 5pm reception or	 1 skirted table with 2 chairs 	
May 16 6:30-8am before event	1 page E-ad displayed on screen at	
Show Time May 16 th 8-5 and	lunch (you provide PowerPoint)	
May 17 th 8:30-1pm	 Includes "Taste of Local Fare" 	
May 17 th tear down 1-4pm	entry May 16 th 5-7pm	
Telephone/Internet line	Contact Mission Inn or us for quotes	
Power/Electrical (20 amp circuit)	\$75.00	
Sponsorship		
Bronze Sponsor	\$ 500.00 Program Sponsor	
Silver Sponsor	\$1,000.00 includes booth & 2 reg fees	
Gold Sponsor	\$2,500.00 includes booth & 4 reg fees	
Platinum Sponsor	\$5,000.00 includes booth & 6 reg fees	
Sponsor – Dinner event May 15th	\$ 500.00 Dinner & movie event	
Sponsor – Reception drink tickets	\$ 500.00 Taste of Local Fare May 16th	
	Total	\$

Food Symposium Target Audience:

- State wide public health professionals including dietitians, nutritionists, public health nurses, health officers, environmental health specialists, epidemiologists
- Agricultural commissioners & their staff
- Food and sea food industry specialists including farmers, growers, producers, distributors & retailers
- Restaurateurs, markets & chefs
- Food systems experts, analysts & advocates
- Academia, including college students

S3 Competencies to be developed:

- Understand the connection between agriculture, food & health.
- Explore the public health impact of food systems.
- Investigate the role of public health in promoting an S3 food system.
- Discover solutions to a more safe, secure & sustainable food system to protect public health.
- To provide information to decision makers on food safety policy and legislation.

^{*} Registered Environmental Health Specialist (REHS) Continuing Education Certificate (CEUs) is provided through California Association of Environmental Health Association (CAEHA) as the Recognized Provider. A certificate may be obtained after the training is completed for all of your events May 15-17, 2013. The evaluation form has to be signed and completed and turned in to the registration desk on Friday or prior to leaving the event in order to qualify for receiving the certificate of completion.